



Established 1966
We are glad you are here!

Aberdeen Barn Steakhouse

Enjoy, from the fires of our 1800 degree broiler, the finest USDA Stockyard Angus Premium Beef, properly aged and cooked to your taste. Or should you prefer seafood, our menu selections include our same high standards of quality.

**There are many great choices Aberdeen Barn Steakhouse has to offer.
Please sit back, relax and enjoy!**

Open Seven Days a Week

Lunch and Dinner Served

Monday 2:30 p.m. to 9:00 p.m.

Tuesday and Wednesday 2:30 p.m. to 9:30 p.m.

Thursday and Friday 2:00 p.m. to 10:00 p.m.

Saturday 1:00 p.m. to 10:00 p.m.

Sunday 12:00 p.m. to 9:00 p.m.

Check Out Our On-site Dry Aging Rooms!

Dry-Aging is a method of processing meat where beef or primal cuts are hung and aged in a controlled environment with himalayan salt and low humidity. This allows the muscle fibers to break down and develop flavors.



Aberdeen Barn Steakhouse

Quality • Consistency • Service • Integrity

Laugh Often • Live Long • Eat Well • Eat Here

In your travels, you may wish to also visit our other Aberdeen Barn Steakhouse locations!

Virginia Beach • Charlottesville • Williamsburg

Visit our website and become part of our monthly mailer!

www.aberdeenbarn.net

We allow our servers to add 20% gratuity to every table.

Appetizers

Fried Oysters Rockefeller*

Barn exclusive specialty. 15.99

Chesapeake Bay Crab Bites*

Mini crab cakes fried until golden brown and served with sweet and spicy chili sauce. 17.99

Bacon Wrapped Sea Scallops*

Fresh dry chemical free sea scallops wrapped in pepper smoked bacon, brushed with Irish butter and baked. 24.99

Captain's Crabcakes*

Twin 3 ounce cakes served fried, broiled or bronzed. our chef's recipe served the same since 1966. 24.99

Teriyaki Steak Bites*

Tender beef, marinated and grilled, served with creamy horsey sauce. 14.99

Escargot Bourbuigonne*

1/2 dozen broiled in herb butter. 18.99

Buffalo Wings

Served with house ranch or bleu cheese dressing. 16.99

Spicy Maple Wings

Smoked over night, dressed with Maple Carolina Reaper Ranch. 16.99

Crispy Calamari*

Flash fried and served with sweet and spicy chili sauce. 16.99

Shrimp Kisses

Shrimply amazing pepper bacon, aged pepper jack cheese, tossed with sweet chilli. Served with sweet potato fries 17.99

Baked Oysters Rockefeller*

7 lucky oysters stuffed with our same recipe since 1966. Made with 100% Americana cream! 15.99

Jumbo Fried Shrimp*

Fresh jumbo shrimp, lightly battered and fried to a golden brown. 15.99

Lollipop Lamb Chops

French cut, blackened, New Zealand chops. Seared and accompanied with a side of mint jelly.

(3) 20.99 (4) 26.99 (5) 33.50

Chesapeake Bay Blue Crab Dip*

Made from scratch, served with garlic toasts. 24.99

Captain Gus' Barnyard Boom-Boom Shrimp*

Spicy kick topped with scallions 15.99

Max's Steakhouse Cheese Sticks

The Best. Served with Wild Bill's dipping sauce. 14.99

Grilled AAA Octopus

Mediterranean sushi grade grilled and served over garlic hummus.. 28.99

Fresh Homemade Soup

She Crab Soup

58 years and counting with our secret recipe. A delicious cup of she crab soup with lump crab meat and a touch of sherry. "Tidewater's Best." Cup 8.88 Bowl 15.99

French Onion

Gouda cheese tops this customer favorite. 11.99

Lobster Bisque

100% fresh americana cream, succulent fresh lobster cup 12.99 bowl 16.99

Captain Yianni's Raw Bar

Only fresh local Oysters allowed in this barn

Jumbo Shrimp Cocktail*

Chilled jumbo shrimp served with kicked up cocktail sauce. 17.99

Noisy Oyster*

Vodka, cocktail sauce and an oyster in a shot glass. 11.11

Steamed or Raw Oysters on the Half Shell*

Buttery and tender with a salty kiss. (Half Dozen) 14.50 (1 Dozen) 28.50

The Perfect Storm*

7 jumbo shrimp cocktail, 7 Raw Oysters. 28.99

Jalepeno Popper Oysters

14.99 For the oyster lovers who like it spicy!

FISH

CHOOSE YOUR FISH*

Grilled, Broiled, Fried or Blackened

NC	Mahi Mahi. 38.99
NANTUCKET	Pan-Seared Scallops. 58.99
CANADA	Salmon. 38.99
VA/NC	Flounder. 39.99
CHESAPEAKE	Rockfish. 42.99
FLORIDA	Grouper. 39.99

Make Any Fresh Catch Lump Crab Oscar Style with Bernaise Sauce 14.99

FEATURED FRESH STUFFED FISH ENTREE

Succulent Juicy Lobster Garlic Butter Topper
22.99

♥ *Virginia is for Lovers.* ♥
Eat more of our famous local oysters.

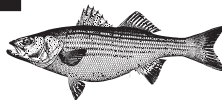
HOUSE FAVORITE

Baked Oysters Rockefeller*

7 lucky oysters stuffed with our same recipe since 1966. Made with 100% Americana cream! 15.99

Fresh Catch of the Day

GUARANTEED FRESH SUSTAINABLE SEAFOOD



All Fresh Catch Fish entrées include a house salad with your choice of dressing or modern Caesar salad or the Greek salad, bread with plenty of butter and your choice of 1 pound baked Idaho potato, steak fries, Chef's vegetable of the day, fresh mashed potatoes, sweet potato fries, sweet potato casserole, wild rice or garlic pepper snipped beans.

Lobster Tails*

Grilled or Broiled
2 - 6 ounce tails 59.99
3 - 6 ounce tails 89.99

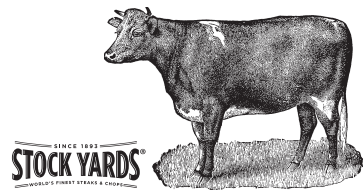
1 pound Lobster Tail*

Limited Availability. Grilled or broiled entree 89.99 stuffed & baked with Chef's crabcake mix 104.99

*These foods may be served raw or undercooked or may contain raw or undercooked ingredients. *Consuming raw or undercooked meats may increase your risk of food-borne illness.

*We purchase our seafood from responsible, trusted and sustainable sources to ensure the ecological health of our rivers, lakes and oceans.

USDA Stockyard Angus Premium Steak Dinners



All Steak Dinners include a house salad with your choice of dressing or modern Caesar salad or the Greek salad, bread with plenty of butter and your choice of 1 pound baked Idaho potato, steak fries, Chef's vegetable of the day, fresh mashed potatoes, sweet potato fries, sweet potato casserole, wild rice or garlic snipped green beans.

New York Strip Center Cut*

The USDA Stockyard Angus Premium Beef cut has a full-bodied texture and slightly firmer than a ribeye. (10 oz.) 53.99 (12 oz.) 58.99

Gus' Extra Cut New York Strip*

(Center Cut, 18 oz.) The King of all steaks, named for the city that does everything first class! 74.99

Charcoal Broiled Delmonico*

An outstanding example of Stockyard Angus Premium ribeye at its best. Well marbled for peak flavor and juicy deliciousness! (10 oz.) 54.99 (14 oz.) 59.99

Gus' Extra Cut Charcoal-Broiled Delmonico* (20 oz.)

The most flavorful of all steaks, tender and tasty! 79.99

ADD ON:

Pair with sautéed mushrooms and onions 5.99
Top with blue cheese or pepperjack cheese 4.99
Applewood Smoked Bacon and Blue Cheese 6.99
Roasted Bone Marrow 12.99

USDA Stockyard Angus Premium Sirloin*

Properly aged for tenderness! (8 oz.) 38.99 (14 oz.) 49.99

Filet Mignon* (10 oz.)

The very tender, center cut, heart of beef. The ultimate expression of good taste! 84.99

Petite Filet Mignon* (Center cut, 7 oz.)

A small center cut, but just as tender! 64.99

Princess Petite Filet* (5 oz.)

A juicy center cut. 59.99

The Porterhouse* (28 oz.)

A pound and a half. For the serious steak lover! 89.99

T-Bone* (Over 20 oz.)

Perfect for the hearty appetite! 69.99

MAKE IT A SURF-N-TURF

Cold Lobster Tail (6 oz.)

(1) 24.99 (2) 44.99 (3) 64.99

"MUST TRY"

Truffle Butter Steak Topper 4.99

Chef's Creamed Spinach 11.99

Chef Specialties

All Chef Specialties include a house salad with your choice of dressing or modern Caesar salad or the Greek salad, bread with plenty of butter and your choice of 1 pound baked Idaho potato, steak fries, Chef's vegetable of the day, fresh mashed potatoes, sweet potato fries, sweet potato casserole, wild rice or garlic pepper snipped green beans.

"The Best" Roast Prime Rib of Beef Au Jus* (Since 1966)

Rubbed with just the right spices and slow-cooked to perfection! May also be served english or in the end cut. Regular Cut (14 oz.) 59.99 Extra Heavy Cut (20 oz.) 78.99

New Zealand Grilled Baby Lamb Chops*

House favorite. Tender and succulent. Served with mint jelly. (6) 50.99 (8) 69.99

Cowboy Cut Delmonico* (Bone In, 22 oz.)

Aged for a minimum of 40 days. So delicious. "Saddle up!" 78.99

Gus' Prime Filet Mignon* (10 oz.)

Grilled to your liking and finished in the oven with caramelized onions and topped with pepper jack cheese. 85.99

Steak Oscar* (8 oz. Sirloin or 7 oz. Filet)

Tender premium sirloin or filet mignon topped with jumbo lump crab meat and Bearnaise sauce. Sirloin 52.99 or Filet 78.99

Grilled Prime Tomahawk Ribeye*

A bone-in you won't forget. Aged 45 days. French Chopped. King Cut (48 oz.) 159.99 Queen Cut (38oz) 139.99

ADD ON: Truffle Shrimp & Crab Mac n' Cheese 16.99 (3) Lamb Chops 19.99

Seafood Specialties

All Seafood Specialties include a house salad with your choice of dressing or modern Caesar salad or the Greek salad, bread with plenty of butter and your choice of 1 pound baked Idaho potato, steak fries, Chef's vegetable of the day, fresh mashed potatoes, sweet potato fries or sweet potato casserole.

Broiled Crabcake and Fried Shrimp Combo*

The perfect pair. 48.99

Fried Jumbo Shrimp or Oysters*

Or make it a combo. Battered and lightly fried with zesty tartar sauce. Only Shrimp 39.95 Combo 44.99

Atlantic Salmon Oscar*

Fresh salmon, fresh lump crab meat and Bearnaise sauce. 45.99

Fried Seafood Platter*

Grouper, Dry Sea scallops, shrimp, oysters, a signature crab cake and hush puppies. 49.99

Stuffed Seabass & Shrimp*

The best in Virginia! Fresh flounder or fresh seabass stuffed with our chef's southern crabcake recipe and broiled in herb butter. 45.99

Simply Amazing Salmon Stack

Topped with Chef's southern crab cake recipe, shrimp, and melted gouda cheese. 45.99

Fresh Jumbo Lump Crab Cakes*

Chesapeake Bay's Best. The same recipe started in 1966. Fresh jumbo lump crabcakes served with zesty tartar sauce. 49.99

Stuffed Shrimp & Cajun Salmon*

Norwegian southern salmon and wild shrimp stuffed with our Chef's signature crabcake recipe and broiled in herb butter. 44.99

Broiled Seafood Platter*

Choose your fish of the day grilled, blackened or broiled, served with dry sea scallops, shrimp, Chef's crab cake and hush puppies. 54.99

Make it a Combo

We are VA's steakhouse with a crazy passion for seafood. Add to any Entrée:

Fried or Broiled Shrimp (7) 14.99 • **Blackened or Broiled Scallops*** (4) 18.99 (7) 32.99

Fried Oysters* (5) 11.99 (7) 15.99 • **Wild Salmon*** 15.99 • **Fried Grouper*** 14.99

Lump Crabcake broiled or fried (4oz) 18.99 • **Stuffed Shrimp** (3) 18.99 (5) 30.99

Pan Seared Seabass 16.99 • **Blackened Mahi-Mahi*** 15.99

Dinner Specials

MAKE IT A SURF-N-TURF

Cold Lobster Tail (6 oz.)
(1) 24.99 (2) 44.99 (3) 64.99

All Dinner Specials include a house salad with your choice of dressing or modern Caesar salad or the Greek salad, bread with plenty of butter and your choice of 1 pound baked Idaho, steak fries, Chef's vegetable of the day, fresh mashed potatoes, sweet potato fries or sweet potato casserole.

Fish & Chips*

Lightly battered fresh grouper filet, zesty tartar sauce with crispy fries. 36.99

Cajun Atlantic Salmon*

Baked salmon seasoned in 54 Cajun spices. 38.99

Prime Rib Au Jus*

Rubbed with just the right spices and slow cooked to perfection. (10 oz.) 56.99

Cajun Tomahawk Pork Chop & Grouper Filet*

Sterling Silver Premium pork chop fried or blackend paired with a fresh fried grouper fillet. 44.99

Fried Flounder*

A Chesapeake Bay favorite. Lightly breaded and perfectly fried to a flaky goodness. 38.99

Cajun Crown Cut Tomahawk Pork Chops*

Center cut fresh Sterling Silver Premium juicy chops, fried or blackend to perfection. Single 40.99 Double 50.99

Gus' Blue Sirloin*

6 oz. center cut with melted bleu cheese and onion rings. 39.99

Blackened Prime Rib*

10 oz. Cast iron, seared with our 54 spice blend. 56.99

"MUST TRY" Add to Any Meal

Truffle Shrimp & Crab Mac n' Cheese 16.99

Amazing Stuffed Shrimp (3) 22.99 (5) 34.99

Fried Crabcake & Fried Grouper Filet*

Classic backfin crabcake and fresh fish, battered and fried to order. 40.99

Grilled Salmon & Fried Shrimp*

Cajun seasoned salmon paired with lightly battered shrimp. 41.99

Fried Flounder & Fried Shrimp*

The perfect pair. Zesty tartar and kicked up cocktail sauce. 40.99

Barnyard Mahi-Mahi Oscar*

Local Mahi blackened and topped with lump crab & bearnaise. 44.99

Yianni's Chicken*

Grilled marinated all natural chicken served with fresh bearnaise sauce. 34.99

Chicken Chesapeake

With lump crab, aged cheddar and topped with creamy sherry sauce. 38.99

SIMPLY AMAZING:

Truffle Butter Steak Topper 4.99

Chef's Creamed Spinach 11.99

Roasted Bone Marrow 12.99

COMPLIMENT ANY ENTRÉE

Sautéed Onions 5.99

Onion Rings 9.99

Sautéed Mushrooms 5.99

Steamed Asparagus 11.99

Hushpuppies 8.99

Bacon Wrapped Asparagus* 13.99

Loaded 1 Pound Baked Potato 11.99

Loaded Mashed Potatoes 8.99

Oscar Style Lump Crab Topper &

Bearnaise Sauce* \$14.99

Cold Water Lobster Tail* (6oz.) 24.99

Fresh Wild Sea Scallops* (4) 18.99 (7) 32.99

Roasted Bone Marrow 11.99

Homemade Coleslaw 4.99

Steakhouse Roasted Corn & Poblano Peppers 9.99

Chef Christie's Fresh Catch Of The Day Inspired Dishes

Tuscan Sunshine Rockfish

Fresh and local. Served with lemon, olive oil, tomato, onion saute, garlic pepper green beans and lemon potatoes. 44

Seabass Piccata Royale

Served with Savory wild rice with garlic pepper asparagus. 39

Golden Seabass Santorini

Served with a citrus kissed sunlit mustard butter, wild garden rice and asparagus. 39

Fresh Pasta

All Pasta entrées include a house salad with your choice of dressing or modern Caesar salad or Greek salad, and bread with plenty of butter.

Chicken Parmesan

Chicken smothered with marinara sauce and provolone cheese served over linguine pasta. 38.99

Chicken Alfredo

Fresh garlic cream sauce with grilled or fried chicken and broccoli. 38.99

Seafood Alfredo*

Fresh cream, fresh linguine pasta, broccoli
With shrimp 39.99
With shrimp and scallops 48.99
With blackened fresh fish and shrimp (choose your fish) 45.99
With 6 oz lobster and shrimp 54.99



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Fried Oysters* (5) 11.99 (7) 15.99 • **Wild Salmon*** 15.99 • **Fried Grouper*** 14.99

Lump Crabcake (4oz) 18.99 • **Stuffed Shrimp** (3) 22.99 (5) 34.99

Pan Seared Rockfish* 21.99 • **Blackened Mahi-Mahi*** 15.99

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